



## **Lunch (Served 12.00pm - 5.00pm)**

### **Small Plates**

**Lindisfarne Oysters**, Shallot & Red Wine Vinegar, Lemon (GF) **£3.50 each**

**Salt & Pepper Squid**, Chilli, Garlic, Baby Coriander, Sriracha Mayonnaise **£9**

**Seasonal Soup of the Day**, Sourdough (V)(\*GF) **£7**

**Shetland Mussels**, White Wine, Cream, Garlic, Parsley, Sourdough (\*GF) **£10 Or as a Main with fries £16**

**Greek Salad**, Cucumber, Red Onion, Olives, Cherry Tomatoes, Vegan Feta (VG)(\*GF) **£8**

**Grilled Whitby Kippers**, Lemon, Toasted Sourdough (\*GF) **£9**

**Crispy Fried Whitebait**, Samphire, Garlic Aioli **£8.50**

**Tide Classic Prawn Cocktail**, Greenland Prawns, Marie Rose, Shredded Lettuce, Wholemeal Bread & Butter (\*GF) **£10**

**Local Crab Sandwich**, Wholemeal bread, House Salad, Skin on Fries (\*GF) **£11**

**Prawn Marie Rose Sandwich**, Wholemeal bread, House Salad, Skin on Fries (\*GF) **£9**

### **Mains**

**Whitby Scampi & Chips**, Garden Peas, Tartare Sauce, Lemon - **£17**

**House Burger**, 2 4oz Landers Patties, Brioche Bun, Monterey Jack Cheese, Iceberg, Beef Tomato, Burger Sauce, Pickles, Onion Rings, Fries **£16**

**Dressed Whitby Crab**, Skin on Fries, House Salad, Aioli **£20 (GF)**

**Grilled Goats Cheese Salad**, Beetroots, Frisse, Pinenuts, Onion, Balsamic Dressing (\*GF) **£13**

**Seared Salmon Fillet**, Mediterranean Salad with Roasted Peppers, Olives and Pine Nuts, Lemon Dressing (GF) **£17**

**Trenchers Battered Skin-On Haddock or Cod**, Chips, Tartare Sauce, Lemon

**Small £14 Regular £18**

**Thai Vegetable Red Curry**, Sticky Coconut Rice, Crispy Onions, Chilli & Spring Onion Salad (VG)(GF) **£18**

**Tide Fish Pie**, Cod, Smoked Haddock, King Prawns, Salmon, Parsley Sauce, Creamed Potato, Cheddar Cheese, Spring Onion, Boiled Egg (GF) **£22**

**Seafood Medley** - Lindisfarne Oyster Mignonette, Smoked Salmon, Prawns Marie Rose, Shell-on Prawns, Mussels, Crispy Whitebait, Aioli, Dressed Salad, Lemon, Wholemeal Bread & Butter **£22**

**Fish Goujons Sandwich**, Brioche Bun, Iceberg, Samphire, Tartare Sauce, Chips **£16**

### **Sides**

**Chips or Skin-On Fries**, Sea Salt (V) **£4.95**

**Parmesan & Truffle Fries** (V) **£5.50**

**Tide Mixed Salad** (GF)(VG) **£4.95**

**Buttered New Potatoes, Fresh Herbs** (GF)(V) **£4.50**

**Mixed Greens, Lemon Oil** (GF)(VG) **£5**

**Sliced Bread & Butter** (V) **£1**

**Curry Sauce / Gravy / Mushy Peas** (GF)(VG) **£2**

**(\*GF) (\*VG) Gluten Free / Vegan Available on Request**

*Please note, when eating Oysters, they are a living organism and some people may experience intolerance, particularly when eating for the first time or when consumed with alcohol. Please note, we use genetically modified oil.*

***Allergens:** If you require information about any ingredients or allergens in our dishes, please ask a member of staff.*



## **Desserts**

**Cheesecake of the day, Seasonal Fruit £8**

**Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream (V) £8**

**Tide Seasonal Sundee £8**

**Mixed Berry Eton Mess, Crushed Meringue, Chantilly Cream, Raspberry Sorbet (V)(\*GF) £8**

**Warm Chocolate Brownie, Popcorn, Salted Caramel, Beacon Farm Vanilla Ice Cream (V) £8**

**Selection of Beacon Farm Ice Creams & Sorbet (V)(\*GF) Single £2.25 Duo £4.50 Trio £6**

**Selection of 3 Yorkshire Cheeses, Chutney, Crackers, Grapes, Celery & Apple £10**

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